

Boer & Brit The General 2009

variety : Cabernet Franc | 67% Cabernet Franc, 20% Malbec, 13% Petit Verdot

winery : Boer and Brit Wines

winemaker : .

wine of origin : Stellenbosch

analysis : **alc :** 14.5 % vol **rs :** 2.5 g/l **pH :** 3.6 **ta :** 5.8 g/l **va :** 0.7 g/l

type : Red

pack : Bottle **closure :** Cork

about the harvest: Picked by hand in the early morning between 24-25°B, picking stops by 10:30. Wine of Origin Stellenbosch .

in the cellar : Fermentation: Cold soaked for 36 hours from 5° C to 16° C. Fermented using combination of yeasts. Punch down 5 - 2 times daily during ferment with two pump overs. Pressed between 0 and 3 balling

Maturation: Pressed straight to barrel. Malo lactic fermentation occurs naturally in barrel. Wine is racked between 1 to 2 times before bottling. Wine is fined using natural egg white. Aged for 10 months in French 2nd fill barrels and a 10% new wood component.